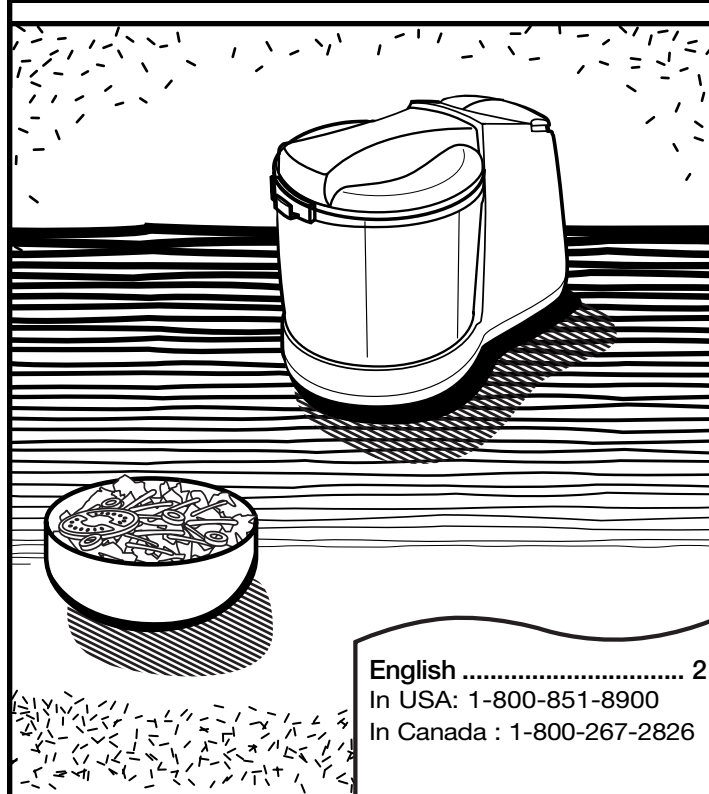


Hamilton Beach®

Food Chopper



English 2
In USA: 1-800-851-8900
In Canada : 1-800-267-2826

840082800

Food Chopper Safety

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not put cord, plug, or base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
7. The use of attachments not recommended or sold by Hamilton Beach/Proctor-Silex, Inc. may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surface including stove.
10. Keep hands and utensils away from moving blades while processing food to reduce the risk of severe injury to persons or damage to the food chopper. A scraper may be used but must be used only when the food chopper is not running.
11. Blades are sharp. Handle carefully.
12. This appliance is intended for processing small quantities of food for immediate consumption. This appliance is not intended to prepare large quantities of food at one time.
13. To reduce the risk of injury, never place cutting blade on base without first putting bowl properly in place.

14. Be certain cover is securely locked in place before operating appliance.
15. Do not attempt to defeat the cover interlock mechanism.

SAVE THESE INSTRUCTIONS

CONSUMER SAFETY INFORMATION

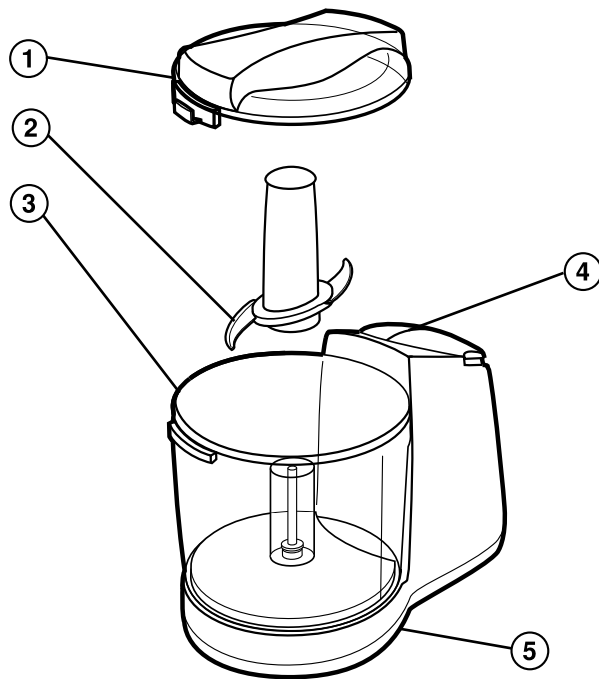
This appliance is intended for household use only.

This appliance is equipped with a polarized plug. This type of plug has one blade wider than the other. The plug will fit into an electrical outlet only one way. This is a safety feature intended to help reduce the risk of electrical shock. If you are unable to insert the plug into the outlet, try reversing the plug. If the plug should still fail to fit, contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the polarized plug by modifying the plug in any way.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the chopper. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

Parts and Features

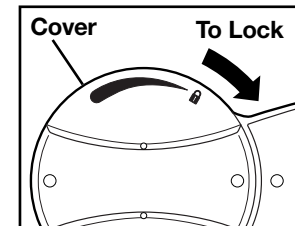
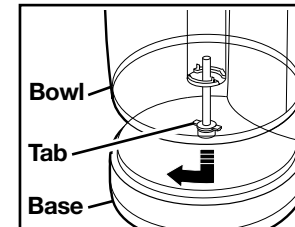
1. Cover
2. Blade
3. Bowl
4. LO and HI Speed Pulse Buttons
5. Base



4

Using Your Food Chopper

1. Before first use, wash cover, bowl, and blade in hot, soapy water. Blade is sharp; handle carefully. Rinse and dry.
2. Read "Chopping Tips."
3. Make sure chopper is unplugged. Lock bowl onto base by turning clockwise. See illustration.
4. Place blade in bowl over center shaft. Turn until blade slips down to bottom of bowl. Blade is sharp; handle carefully.
5. Place food in bowl.
6. Place cover on bowl and turn cover clockwise **to lock**. See illustration.
7. Plug into electrical outlet. Press the LO or HI Pulse button to process. To turn off, release button. Do not remove cover until blade has stopped turning.
8. Remove cover. Unlock bowl by turning counterclockwise. Remove bowl from base. Carefully remove blade. Blade is sharp; handle carefully.



IF CHOPPER DOES NOT START: Review the previous steps to make sure the bowl and cover are both in the locked positions.

5

Chopping Tips

- The bowl has a **capacity of 3 cups**. For liquid ingredients, do not exceed 1¾ cups (MAX LIQUID FILL line on bowl).
- For more control, process by pressing the LO or HI Pulse button briefly then releasing. Check consistency and continue if desired.
- Tear **bread** into pieces, then process to make bread crumbs. Break **crackers or cookies** into pieces, then process into crumbs for use as recipe ingredients or pie crusts.
- To chop carrots, celery, mushrooms, green pepper, or onion, **cut into 1-inch chunks** and place in bowl. This will result in more uniform consistency.
- **Chop** nuts; **mince** parsley, basil, chives, or garlic.
- Puree small amounts of **cooked fruit or vegetables** for baby food or use as a base for sauces or soups.
- **Do not** process raw meat, coffee beans, baking chocolate, or whole, hard spices in the food chopper. This could damage the chopper.

Processing Chart

TO MAKE	INSTRUCTIONS
Bread, Crumbs	Tear bread slices (up to 3) into 6 pieces. Pulse on LO.
Cheese, Parmesan	Cut in ½-inch cubes. Process ½ cup of cubes at a time. Pulse on HI.
Chocolate, Baking	Cut in ½-inch cubes. Do not process more than 4 ounces at a time. Pulse on HI.
Cookie, Crumbs	Break into pieces. Use up to 2 cups of pieces. Process on HI.
Fruit, Chopped	Cut fruit into large chunks. Place up to 2 cups pieces into chopper. Pulse on HI.
Garlic, Minced	Peel then process 1 or more cloves at a time. Pulse on HI.
Graham Cracker, Crumbs	Break into 4 pieces. Place up to 6 crackers in chopper at a time. Pulse on HI.
Herbs, Chopped (basil, sage, etc.)	Place up to 1 cup in chopper. Pulse on HI.
Nuts, Chopped	Place up to 1 cup in chopper. Pulse on HI.
Parsley, Chopped or Minced	Pinch off sprigs from bunch. Pulse on LO.
Vegetables, Chopped or Minced	Cut vegetables into 1-inch chunks. Place up to 2 cups in chopper at a time. Pulse on HI.

Cleaning Your Food Chopper

1. Wash cover, bowl, and blade in hot, soapy water. Blade is sharp; handle carefully. Rinse and dry. The cover, bowl, and blade may also be washed in top rack of automatic dishwasher.
2. Reassemble for safe storage.
3. To clean the base, wipe with a damp cloth. Do not use abrasive cleaners. Do not immerse base in water.

Recipes

Salsa

Half of small onion	1 chili or jalapeno pepper, seeded
2 cloves garlic	
¼ cup cilantro leaves	2 tomatoes, peeled
1 mild banana pepper, seeded	1 tablespoon lemon juice

Combine onion and garlic in the chopper bowl. Pulse on HI until minced. Place in microwave-safe bowl and microwave on High 1 minute. Place cilantro and peppers in chopper bowl. Pulse on HI until minced. Add to onion mixture. Place tomatoes into chopper bowl and pulse on LO until coarsely chopped. Add to onion mixture. Add lemon juice and mix thoroughly. Refrigerate for an hour or more before serving.

Brie with Apple Chutney

¼ cup pecans	¼ cup golden raisins
2 Winesap or Granny Smith apples, peeled, cored, and cut in chunks	2 tablespoons brown sugar
	1 tablespoon cider vinegar
2 tablespoons butter	13-ounce round of Brie

Chop pecans and set aside. Place chunks of apple in chopper and pulse on HI until coarsely chopped. In a skillet over medium heat, melt butter then add apples. Cook about 5 minutes. Add the raisins, brown sugar, and vinegar to the apples in the skillet. Stir to mix then cook 5 minutes longer. Place the round of Brie on a lightly greased ovenproof plate. Bake at 350°F for 8 minutes or until soft. Remove from oven. Spoon apple chutney over Brie then sprinkle with pecans. Serve with crackers.

NOTE: Brie is covered with a flour-based rind. This should be left on the Brie to bake and is edible.

Crispy Catfish Fillets

2 ½ ounces Parmesan cheese (½ cup, grated)
20 buttery crackers, like Ritz or Townhouse
⅓ cup fresh parsley sprigs
¼ cup butter, melted
4 catfish fillets, about 8 ounces each

Cut cheese into ½-inch cubes. Place cheese cubes in chopper and pulse on HI until finely grated. Put grated cheese in a shallow bowl. Place crackers and parsley in chopper. Process until finely ground. Mix cracker mixture with cheese. Dip fillets in butter then place in cracker mixture to coat. Lay fillets on nonstick or aluminum foil-lined baking sheet. Bake at 400°F for 15 to 20 minutes. **Makes: 4 servings.**

Fresh Herb Linguine

2 ½ ounces fresh Parmesan cheese (½ cup grated)
¼ cup fresh basil leaves
2 tablespoons fresh oregano
2 garlic cloves
1 carrot
1 small onion
1 tablespoon olive oil
28-ounce can diced tomatoes, undrained
8 ounces uncooked linguine
½ teaspoon salt
¼ teaspoon pepper

Cut cheese into ½-inch cubes. Place in chopper and pulse on HI until grated. Set aside. Place basil and oregano in chopper and pulse on LO until chopped. Set aside. Place garlic in chopper and pulse on HI until minced. Cut carrot and onion into 1-inch chunks. Place in chopper with garlic and pulse until coarsely chopped. Place oil in large skillet and heat over medium heat until hot. Add carrots, onion, and garlic. Cook 2 minutes or until onion is soft. Add tomatoes and cook an additional 5 minutes. In a saucepan, cook linguine to desired doneness, then drain. Add linguine, basil, oregano, salt, and pepper to skillet. Toss gently to mix. Arrange on serving platter and sprinkle with Parmesan cheese.

Makes 4 servings.

Hot Chicken Salad

1 slice bread
1 pound cooked chicken (about 3 cups chopped)
1 rib celery, cut into 1-inch chunks
1 small green pepper, cored seeded, cut in chunks
3 hard cooked eggs, peeled, cut in fourths
¾ cup almonds
½ cup mayonnaise
10 ¾ ounce can cream of chicken soup, undiluted

Tear bread into 6 pieces. Place in chopper and process into crumbs; set aside. Place half of cooked chicken in chopper bowl. Pulse until coarsely chopped. Place in mixing bowl. Repeat with remaining chicken. Place celery and green pepper in chopper and pulse on HI. Add to mixing bowl. Place eggs in chopper and pulse on LO until chopped. Add to mixing bowl. Place almonds, mayonnaise, and chicken soup in chopper. Process on LO until mixed. Add to mixing bowl and mix well. Place in a greased 2½-quart casserole dish. Top with breadcrumbs. Bake at 350°F for 25 minutes.

Makes 6 servings.

Blue Cheese Dressing

1 clove garlic	¼ cup sour cream
2 ounces blue cheese	2 tablespoons fresh lemon juice
1 cup mayonnaise	1 tablespoon sugar

Place garlic clove in the chopper bowl and Pulse on HI. Add cheese and process for 10 seconds. Add mayonnaise, sour cream, lemon juice, and sugar. Process until smooth. Keep refrigerated. **Makes: 1½ cups.**

Fettuccine with Spinach & Prosciutto

2½ ounces Parmesan cheese (½ cup grated)
8 ounces uncooked fettuccine
1 clove garlic
1 tablespoon olive oil
4 to 6 ounces thinly sliced prosciutto, chopped
10 ounce package fresh spinach
1 egg
⅓ teaspoon black pepper

Cut cheese into ½-inch cubes. Process on HI until grated; set aside. Cook pasta according to package directions, omitting any salt. Drain pasta in a colander over a bowl, reserving ½ cup of cooking liquid. Place garlic in chopper and pulse on HI until minced. Heat olive oil in a large skillet over medium-high heat. Add garlic and cook for 15 seconds. Place prosciutto into chopper and process until coarsely chopped. Add prosciutto and spinach to skillet. Cook over medium-high heat for 3 minutes or until spinach has wilted. Combine reserved ½ cup of cooking liquid and egg in chopper and process until completely mixed. Add pasta and egg mixture to skillet and stir well to mix. Cook and stir over low heat for about 4 minutes or until egg mixture is slightly thick. Stir in ¼ cup cheese and pepper. Serve immediately, sprinkling with remaining cheese. **Makes 4 servings.**

Vegetarian Chili

2 teaspoons vegetable oil
1 large onion, cut in chunks
1 red bell pepper, seeded and cut into chunks
1 green bell pepper, seeded and cut into chunks
1 clove garlic, peeled
1 tablespoon chili powder
1 teaspoon Italian seasoning
16-ounce can Great Northern beans
15-ounce can kidney beans
15-ounce can black beans
15-ounce can tomato sauce
14.5-ounce can diced tomatoes
15-ounce can vegetable broth

Place a large saucepan over medium-high heat. Add the oil. Place onions into the chopper and pulse on HI until completely chopped. Put chopped onion into saucepan and let cook while chopping peppers. Repeat process with peppers. Place garlic clove in chopper and process until minced. Add garlic to onion and peppers and cook 1 minute. Add chili powder, Italian seasonings, beans, tomato sauce, diced tomatoes, and vegetable broth. Bring to a boil. Cover, reduce heat to low and simmer for 1 hour. **Makes about 3½ quarts.**

Customer Service

If you have a question about your food chopper, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your food chopper. This information will help us answer your question much more quickly.

MODEL: _____ **TYPE:** _____ **SERIES:** _____

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products or one (1) year for Hamilton Beach products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900

In Canada 1-800-267-2826

Web site address: www.hamiltonbeach.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

HAMILTON BEACH ♦ PROCTOR-SILEX, INC.

263 Yadkin Road
Southern Pines, NC 28387

840082800

Web site address: www.hamiltonbeach.com

PROCTOR-SILEX CANADA, INC.

Picton, Ontario K0K 2T0